

Elva Champlin

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TECHNICAL SKILLS

Cuisine Styles

Plant-based • Mediterranean • Pastry • French

Kitchen Skills

Plating

Operations

HACCP • Event Planning • Supplier Negotiation • Catering

Soft Skills

Quality Control • Team Leadership • Time Management

PROFILE

Experienced Chef with 13+ years focusing on Fine Dining. Known for quality engineering.

EMPLOYMENT HISTORY

Executive Chef — Sauer, Stehr and Cronin (2015 - 2016)

- Maintained food cost under 29% with vendor negotiations and waste controls.
- Catered private events for up to 59 guests with 95%+ client satisfaction.
- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.

Private Chef — Marquardt - Schaefer (2017 - 2019)

- Catered private events for up to 262 guests with 95%+ client satisfaction.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.

PROJECTS

tenax aro - Persevering transitional capability

bibo - Sharable dynamic encoding

ACADEMIC BACKGROUND

B.A. Hospitality Management, Graham Inc Institute (2020)

CERTIFICATIONS

- Food Safety Manager
- HACCP Level 3
- Certified Sommelier (optional)